

BLUE SEAL®

EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

GAS SALAMANDER

G91
G91B

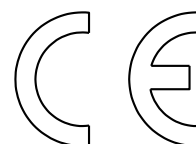


Date Purchased _____

Serial Number _____

Dealer _____

Service Provider _____



For use in GB & IE

234060-3

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G91 GAS SALAMANDER (Branding Plate Optional)

G91B GAS SALAMANDER (With Branding Plate)

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Introduction

We are confident that you will be delighted with your Blue Seal Gas Salamander, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Blue Seal Gas Salamander, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

CAUTION:

This appliance is;

- **For professional use and is to be used by qualified persons only.**
- **Only authorised service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

Model Numbers Covered in this Specification

G91 **Gas Salamander.**

G91B **Gas Salamander.**

General

A commercial heavy duty, wall mounted gas fired infra-red grilling Salamander for a wide range of foods.

Blue Seal Salamanders feature independently controlled heat zones for left and right side of the cooking area.

Two high speed infrared surface combustion burners in the ceiling of the cavity are independently operated with the left and right hand side controls of the appliance.

Each burner is provided with a flame failure feature for ease of operation and safety. Main burners are manually lit.

Each burner has LO to HI settings to provide full cooking flexibility.

G91 Rack supports have 4 fixed height positions offering flat and angled rack positioning.
Rack can be changed from flat to angled position by partial removal of rack.
Rack height must be fully removed for repositioning of rack height setting.
Branding Plate is available as an accessory item. Refer to Replacement Parts List.

G91B Rack supports have 4 fixed height positions offering flat and angled rack positioning.
Rack can be changed from flat to angled position by partial removal of rack.
Rack height must be fully removed for repositioning of rack height setting.
Supplied with Branding Plate.

The cast Aluminium branding plates provide a deep grooved / ribbed surface and can be used with this racking system.

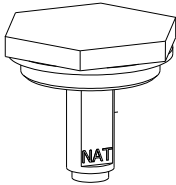
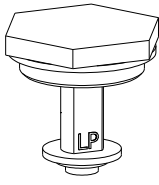
The Branding Plates are fitted onto the standard wire rack allowing ease of change as required between menus.

Blue Seal Salamanders come standard with a trough tray incorporating a front grease trough for direct collection of cooking grease from Branding Plate operation.

The tray is easily removed (slide out) for cleaning and to provide easy cleaning access to rear and sides of cooking area.

Specifications

Gas Supply Requirements

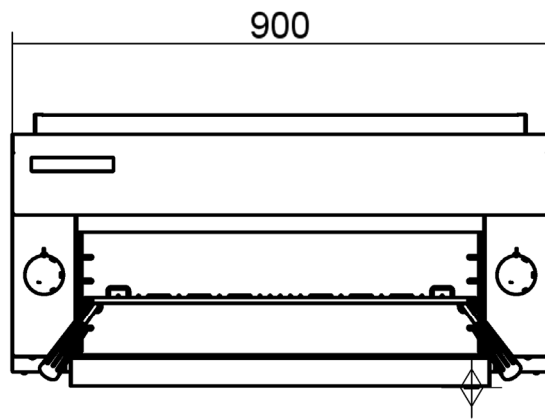
| | | Natural (G20) | Propane (G31) |
|---------------------------|---------|---|---|
| Heat Input (Gross) | Nominal | 8.8 kW | 8.8 kW |
| | Reduced | 3.6 kW | 2.6 kW |
| Gas Rate | Nominal | 0.84 m ³ /hr | 0.63 kg/hr |
| | Reduced | 0.34 m ³ /hr | 0.19 kg/hr |
| Supply Pressure | | 20 mbar | 37 mbar |
| Burner Operating Pressure | | 10 mbar (*) | 26 mbar (*) |
| Gas Connection | | $\frac{1}{2}$ " BSP Male | |
| Gas Regulator Cap Screw | |  |  |

NOTE: * The burner operating pressure is to be measured at the manifold test point with both burners operating at full setting. The operating pressure is ex-factory set and not to be adjusted, apart from when converting between gases, if required. (Refer to the 'Gas Conversion' section for details).

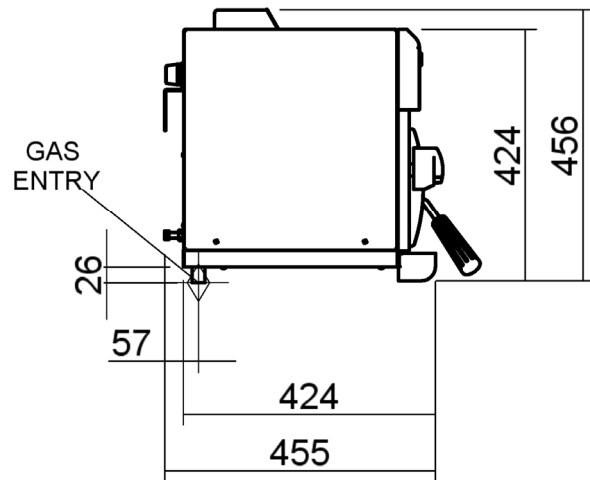
Gas Connection

Gas supply connection point is located at the back, 128 mm from right hand side of the appliance, and entered from beneath the appliance.

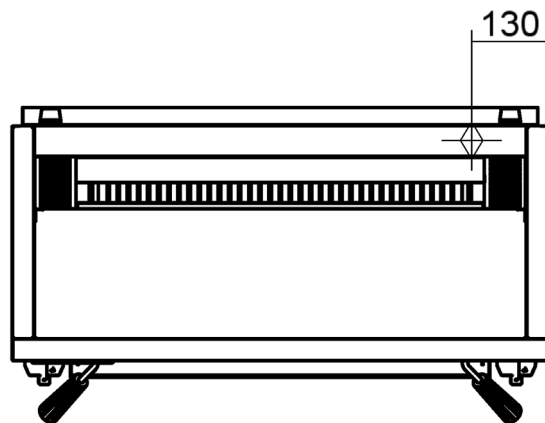
Connection is $\frac{1}{2}$ BSP male.

Dimensions:

Front



Side



Plan

Internal Dimensions

| | |
|--------|--------------------|
| Width | 685 mm. |
| Height | 230 mm (at front). |
| Depth | 330 mm. |

Cooking Area

| | |
|----------------|------------------|
| Rack | 610 mm x 310 mm. |
| Branding Plate | 610 mm x 310 mm. |

Weight (Nett)

41 kg (without Branding Plate or Racking System).

Installation

Installation Requirements

NOTE: It is most important that this salamander is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.

Blue Seal Salamanders are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

| | | |
|------------------------|---|---|
| AUSTRALIA: | - AS5601 | - Gas Installations. |
| NEW ZEALAND: | - NZS5261 | - Gas Installation. |
| UNITED KINGDOM: | - Gas Safety (Installation & Use) Regulations 1998. | |
| | - BS6173 | - Installation of Catering Appliances. |
| | - BS5440 | - 1 & 2 Installation Flueing & Ventilation. |
| IRELAND: | - IS 820 | - Non - Domestic Gas Installations. |

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an qualified service person. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.

| | |
|-----------------------------------|---------------------------------------|
| 1 x Salamander Rack. | 1 x Wall Mounting Bracket, including; |
| 1 x Trough Tray. | - 2 x 25 mm Black Plastic Spacers. |
| 1 x Gas Regulator. | - 2 x $\frac{3}{8}$ " Bolts / Nuts. |
| 1 x Alternate Gas Conversion Kit. | |

- Check that the available gas supply is correct to that shown on the rating plate located on the front bottom corner of the right hand side panel.
- Check that the following parts have been supplied with the appliance:

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements

| | |
|----------------------|------------------------------------|
| Natural Gas | 9 m³/hr minimum. |
| LPG / Propane | 9 m³/hr minimum. |

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. This appliance must be mounted onto a non-combustible wall or tailored stand, using the rear wall bracket and spacing screws provided.
4. Combustible walls must not protrude past the front of the appliance.
5. This appliance must not be mounted on a combustible surface or metal surface, as radiated heat will cause these surfaces to become extremely hot.
6. Caution should be taken as intense heat is emitted at the bottom front of the appliance.

7. Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.
8. The unit should be mounted under an extraction hood in compliance with all local regulations.

In the event that the unit is not mounted under an extraction hood, the installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 750 mm from the top surface of the unit to the ceiling, which must be of non-combustible material.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

| Combustible Surface | | Non-Combustible Surface |
|---------------------------------|--------|--------------------------------|
| Left / Right hand side | 100 mm | 25 mm (*) |
| Rear | 50 mm | 30 mm (**) |
| Top Clearance to: | | |
| - Extraction Hood | | 200 mm |
| - Grease Arresting Filter (***) | | 400 mm |
| - Ceiling (***) | | 750 mm |

* We recommend allowing a clearance of 100 mm on either side of the appliance to allow access to the side panels for servicing purposes.

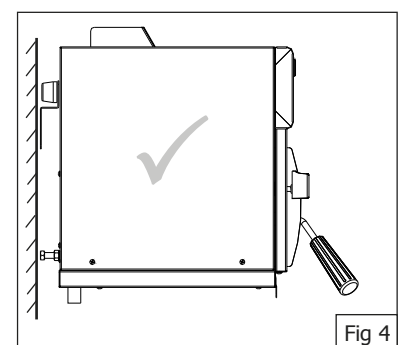
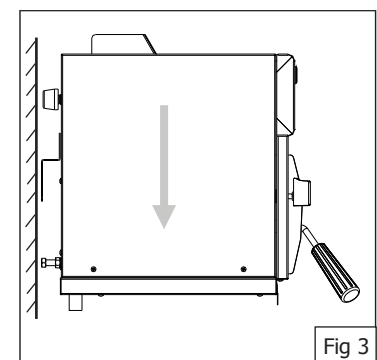
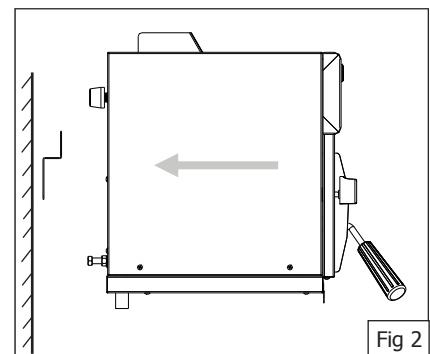
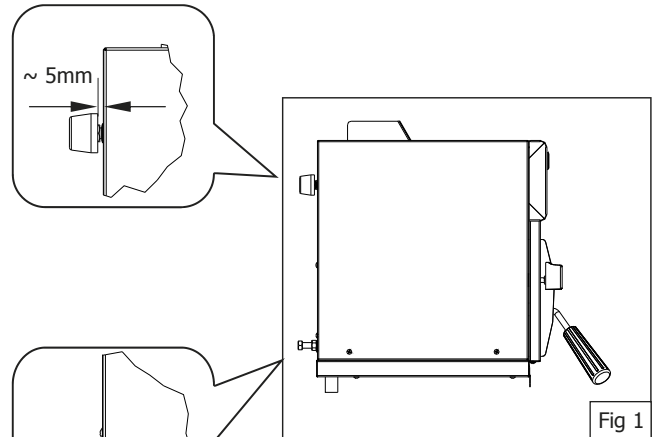
** Using the wall mounting accessories provided with this appliance.

*** Top clearances can be reduced where local fire protection system is provided, if allowed by the local regulations.

Installation

Wall Mounting (to Non-Combustible Wall Only)

1. Fix the wall mounting bracket to the wall with six screws, in such a position that the top of the bracket is level and at least 945 mm (38") above any surface beneath the unit. This will ensure that the bottom of the Salamander is at least 600 mm (24") above any surface.
2. Fit the two black plastic spacers to the top rear corners of the unit. Leave them unscrewed by approximately 5 mm.
3. Fit the two adjusting screws / bolts into the nutserts at the bottom rear corners of the unit. These should protrude approximately 30 mm from the rear of the Salamander.
4. Lift the Salamander onto the wall bracket, lining up the black plastic spacers on the salamander with the mounting notches in the bracket.
5. Lower the Salamander onto the mounting bracket.
6. Tighten the black spacers securely and adjust the levelling screws / bolts to ensure that the unit is level.



Gas Connection

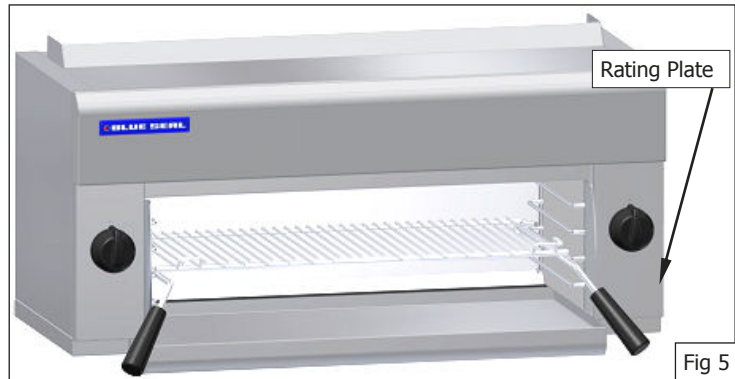
NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.

1. Blue Seal Salamanders do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the Salamander being installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-

a. **Gas Type** the appliance has been supplied for, is shown on a coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure adequate supply pressure exists.

c. **Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available supply line capacity.
Particular note should be taken if the salamander is being added to an existing installation.



NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual. Ensure the regulator is converted to the correct gas type that the appliance will operate on. The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is NOT to be adjusted.

The regulator connections are $\frac{1}{2}$ " BSP female.

The connection to the appliance is $\frac{1}{2}$ " BSP male.

(Refer to the the "Specifications" section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position.
5. Connect gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

Installation

7. Check that the gas operating pressure is as shown in 'Specifications' section.

NOTE: The operating pressure to be measured at the manifold test point and with both burners operating at the 'High Flame' setting.

8. Verify the operating pressure remains correct.
9. Check the gas supply pressure is as shown in the 'Specifications' section, 'Gas Supply Requirements' table.
10. Light the Main Burners. Refer to the 'Operation' section, 'Lighting the Main Burners'.
11. Verify that the supply pressure is still correct.

NOTE: Insufficient gas supply line capacity, indicated by the operating pressure drop during the maximum gas supply demand, is NOT ACCEPTABLE and may invalidate the manufacturers warranty for this appliance.

Commissioning

1. Before leaving the new installation;
 - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
 - Light the Main Burners.
 - Check the Low Fire burner operation.
 - Check the High Fire burner operation.
 - Check the Racking System operation.
 - b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.
2. This manual must be kept by the owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Unit*** recorded and kept with this manual. **(These details can be found on the Rating Plate attached to the R/H side panel (refer to the 'Gas Connection' section)).**

NOTE: If for some reason it is not possible to get the unit to operate correctly, shut off the gas supply and contact the supplier of this unit.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by qualified people.**
- **Only authorised service persons should carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

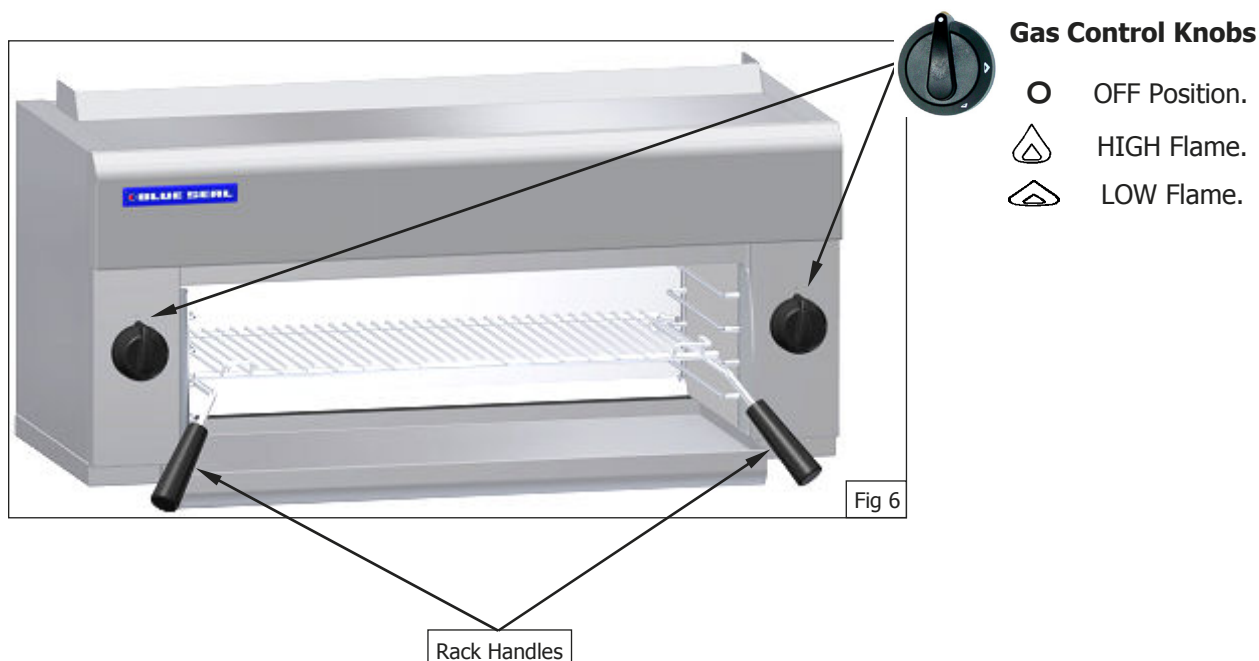
1. Blue Seal Salamanders have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the salamander and produce a poor quality product. To use this salamander correctly please read the following sections carefully:-
 - Lighting the Main Burners.
 - Racking System.
 - Cooking Recommendations.
 - Turning 'Off' the Main Burners.

Description of Controls

The salamander has individual heat controls for the left and right sides. Select the desired heat level and allow a few minutes for the elements to heat up.

- Blue Seal salamanders provide two independently controlled heat zones.
- High speed grilling is provided by the two infrared gas burners in the ceiling of the grilling compartment.
- The left and right hand gas control knobs operate the left side and right side burners respectively, independently of each other.
- Each burner is provided with flame failure protection for the main burner.

G91B



Operation

Lighting the Main Burners

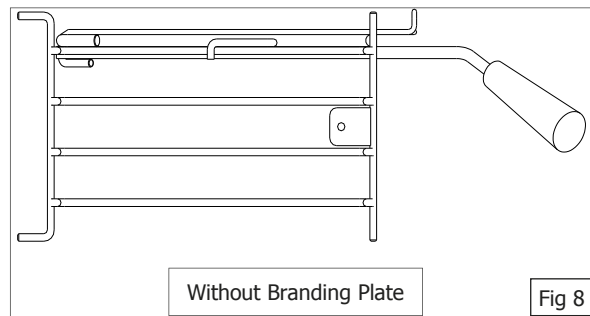
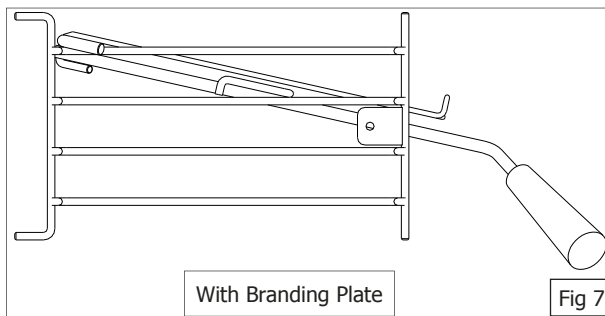
1. Check that the gas supply is turned 'On'.
2. Depress the gas control knob and rotate anti-clockwise to the 'HIGH' position.
3. Manually light the Main Burner, holding the Gas Control Knob depressed for approx. 10 -15 seconds, then release.
4. If the Main Burner does not light, repeat Items 1 to 3 above.
5. Once lit the main burner will be burning at full rate. For a lower heat, push in the Gas Control Knob and turn it fully anti-clockwise to the 'LOW' position.
6. For intermediate heat, position the control knob between the 'HIGH' and 'LOW' positions.
7. Repeat **Items 2 to 6** to light the second main burner.

Turning 'Off' the Main Burners

1. Depress the gas control knob and rotate clockwise to the 'OFF' position.
2. The main burner will extinguish.

Racking System

The Rack System fitted to the Salamander is self-supporting when withdrawn, to allow easy loading of food. The installation of the rack is dependent on the cooking function required.



Cooking Recommendations

CAUTION:

Do not leave the Salamander unattended when in use, as it does cook fast.

1. The G91B Salamander has been designed to give a good evenness of heat across the rack area, so toasting, cheese melting and grilling should be relatively even wherever food is placed.
2. The HIGH position is recommended for most grilling, cheese melting functions and LOW for a reduced heat.
3. For cooking food through rather than just surface browning, rack position three and four from the top is recommended.
4. With the Branding Plate fitted, the unit is able to aid the chef in its ability to produce "medium rare" steaks in the front and "well done" steaks at the rear - achieved with the sloped Branding Plate rack position. (Shelf 2 and 3 from the top.).
5. Heating the Branding Plate under the burners before cooking commences, also allows the "sealed in flavoured goodness" to be achieved.

CAUTION:

Always turn off the gas supply at the main gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

General

- To achieve the best results, cleaning must be thorough, and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly.
- Don't wait until they cause a complete breakdown.

Racking

- For ease of cleaning of this unit and the racking system and to achieve the best results, it is recommended that the racking is removed completely from the unit and cleaned independently. This will allow for a more thorough cleaning of the Salamander.
- To remove the racking system, carry out the following instructions.
 1. Remove the Trough Tray from the underside of the salamander unit.
 2. Remove the Branding Plate from the rack (if fitted).
 3. Slide the rack out of the side racks and remove from the unit.
 4. Remove the left and right hand side racks from the unit by removing the single securing screw from each of the side racks.
 5. Withdraw the left and right hand side racks from the unit.
 6. Refit the Racking in the reverse order once cleaning has been completed.

Stainless Steel Surfaces

- Clean with detergent. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply the cleaner when the Salamander is cool and rub in the direction of the "grain".

Vitreous Enamel Surfaces

- Do not use wire brushes, steel wool or other abrasive material. Clean the enamelled surfaces regularly with a good quality domestic oven cleaner. Remove the rack and side racks from the Salamander - this allows easy cleaning of the flat enamelled side walls. Leave the tray in to collect all residue.

Trough Tray

- Empty and clean daily.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

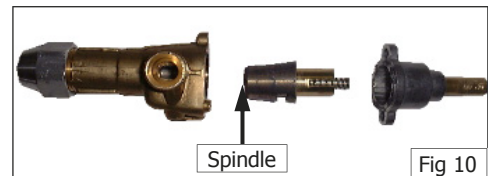
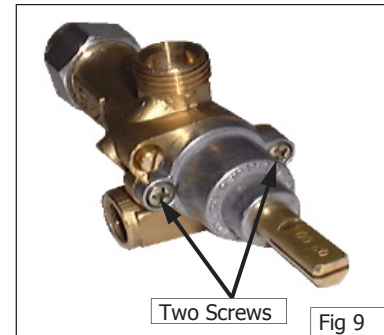
To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

To carry out this operation;-

- a. Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
- b. Remove the drip tray from the appliance.
- c. Remove the two screws on the underside of the control panel, securing the control panel to the hob.
- d. Remove the control panel from the front of the appliance.
- e. Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 9). Note orientation of shaft for correct re-assembly.
- f. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
- g. Apply a suitable high temperature gas cock grease or lubricant such as Rocol - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of spindle. (See Fig 10).
- h. Replace spindle and re-assemble the gas control in reverse order.
- i. Refit the control panel to the appliance and secure with 2 screws.
- j. Refit the knobs to the gas control valve spindles.



This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **The Model Code and the Serial Number of the appliance. (both can be found on the Rating Plate located on the appliance.**

| Fault | Possible Cause | Remedy |
|--|--|--|
| Main Burner goes out when gas control knob released. | Releasing knob before the thermocouple has heated. Main Burner flame too small:- - Gas pressure too low. - Partially blocked main injector. Thermocouple faulty. | Hold knob in for at least 20 seconds following ignition of main burner. Call service provider. Call service provider. |
| Main burners will not light. | No gas supply. Incorrect supply pressure. Blocked main injector. Faulty gas control. | Ensure gas isolation valve is turned on, and that bottles are not empty. Call service provider. Call service provider. Call service provider. |
| Burner goes out. | Check that the main burner flame is touching the thermocouple. Interruption in gas supply to burner. Main injector size too small. (See Specifications section). | Call service provider. Call service provider. Call service provider. |
| Lack of glowing. Large haze beneath burner. | Check the gas pressure at the pressure test point. | Call service provider. |
| Burner blow-back. | Gas leak in burner plaque. (See Servicing Section). | New burner plaque required. Call service provider. |

Gas Conversion and Specifications

Conversion Procedure

CAUTION:

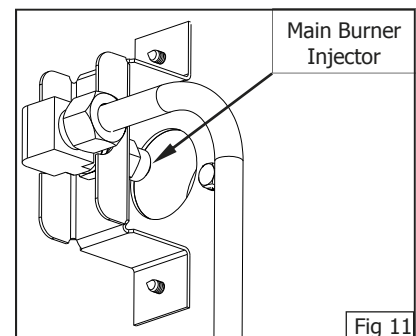
Ensure that the Unit is isolated from the gas supply before commencing servicing

NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- For all the following conversion instructions, the side panels have to be removed (Remove the two screws at the bottom of each side panel).
- All conversion details apply to both L/Hand and R/Hand burners.
- For all relevant gas specifications refer to the table at the end of this section.

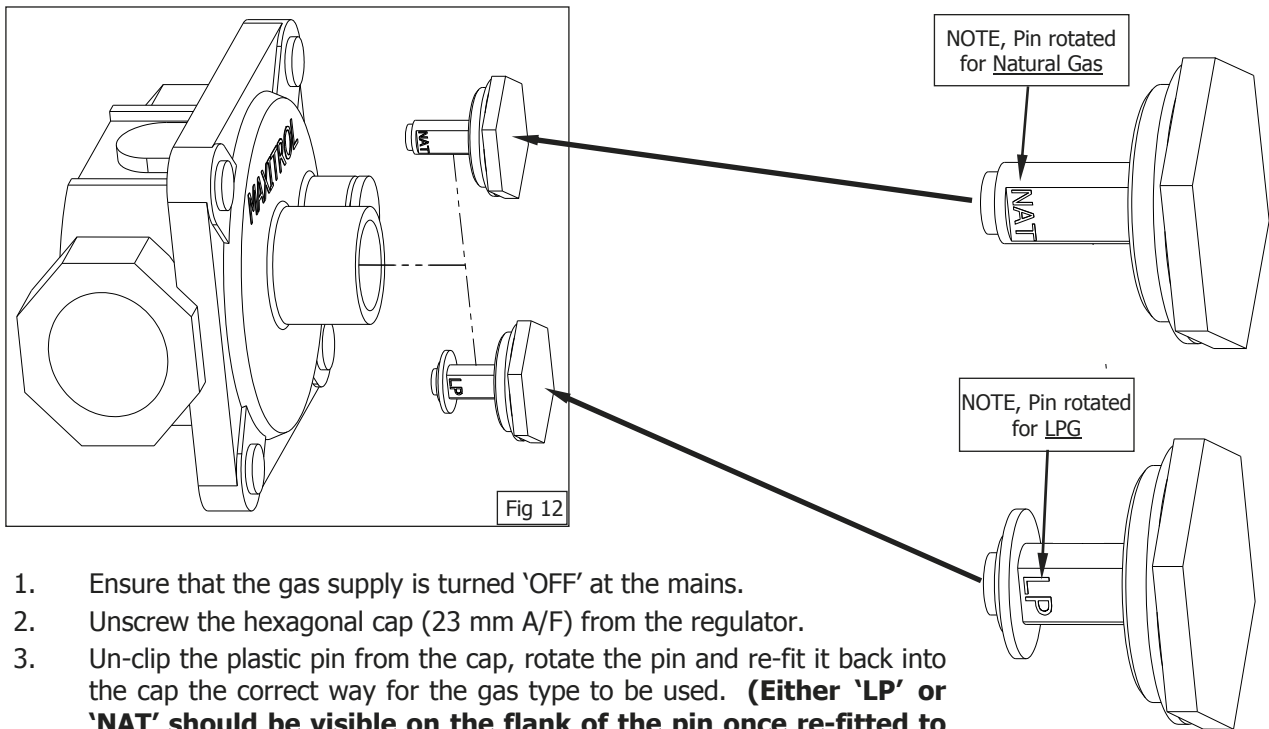
Main Burner Injectors

1. Unscrew the main burner injectors ($\frac{1}{2}$ " A/F).
2. Determine the correct injector sizes for the corresponding gas type from the rating plate affixed to the right hand side panel front bottom corner.
3. Replace with the correct size injectors.



Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but its outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23 mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back into the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap).**
4. Screw the cap back into the regulator hand tight only.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type labels located at:-

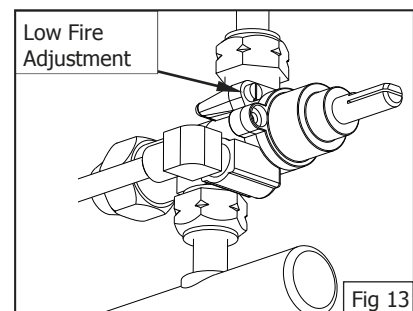
- The rear of the unit, above the gas connection.
- Beside the rating plate.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Low Fire Adjustment

1. Remove the gas control knobs from the front of the unit.
2. Remove the 2 front control panels by removing the two screws (per panel) located at the bottom of each panel.
3. Set the burner low fire adjustment. The low fire screw on the gas control valve should be screwed fully in, then unscrewed by the measurement shown in the 'Gas Specifications' table.

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.



Gas Conversion

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

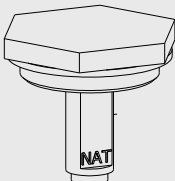
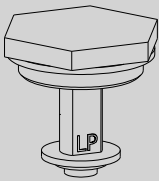
WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
 - Light the Main Burners.
 - Check the Low Fire burner operation.
 - Check the High Fire burner operation.
 - Ensure all controls operate correctly.
 - Turning 'Off' the Main Burners.

NOTE: If for some reason it is not possible to get the unit to operate correctly, shut off the gas supply and contact the supplier of this unit.

Gas Specifications

| | | Natural Gas (G20) | Propane (G31) |
|-------------------------|------------|---|--|
| Main Burner Injectors | | Ø 1.85 mm | Ø 1.15 mm |
| Low Fire: | Size | Ø 1.00 mm | Ø 1.00 mm |
| | Adjustment | 2 turns out (c.c.w.) | ½ turn out (c.c.w.) |
| Operating Pressure | | 10 mbar (*) | 26 mbar (*) |
| Gas Regulator Cap Screw | |  |  |

NOTE: * The burner operating pressure is to be measured at the manifold test point with both burners operating at full setting. The operating pressure is ex-factory set and not to be adjusted, apart from when converting between gases, if required. (Refer to the 'Gas Conversion' section for details).

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering spare parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Controls

| | | |
|---------|-----------------------------|----------|
| 019430 | Gas Control Valve. | |
| 227379 | Control Knob (No Pilot). | |
| 034115 | Main Injector (LPG) | 1.15 mm. |
| 034185 | Main Injector (Natural Gas) | 1.85 mm. |
| 019574 | Low Fire Screw | 1.00 mm |
| 019214K | Burner Kit. | |
| 026123 | Burner Guard. | |
| 232067 | Thermocouple. | |

General

| | |
|--------|------------------------|
| 026096 | Wall Mounting Bracket. |
| 017963 | Rack. |
| 013395 | Rack Handle. |
| 026093 | Side Rack. |
| 227961 | Screw Side Rack. |
| 227950 | Trough Tray. |
| 013418 | Branding Plate. |

Gas Regulator

| Gas Type | Gas Regulator | |
|--------------------------|---------------|----------------------------------|
| | Part No. | Description |
| Nat. Gas LPG / Butane | 228533 | Regulator (RV47) - 1/2" BSP F/F. |

Gas Conversion Kits

| Model | Gas Type to Convert to | | | |
|-------------------|------------------------|--------|------------------------------|--------|
| | UK Only | | Australia / New Zealand Only | |
| | Nat. Gas | LPG | Nat. Gas | LPG |
| G91 / G91B | 232057 | 232056 | 232057 | 232056 |

